



THE MARKET BASKET

What To Eat Where To Get It How To Cook It



Wyatt Woman Wins First Prize in Bread Contest

Mrs. C. V. Hall, Wyatt, was awarded the first prize in the News-Times bread recipe contest by Mrs. R. M. Harris, who has been in charge of the school held at the Chamber of Commerce.

The other five prizes were awarded to Mrs. Arthur Rose, 1117 N. St. Louis Blvd., Mrs. E. S. Chirhart, 411 N. Taylor St., Mrs. George Frick, R. R. No. 7, South Bend; Mrs. Sitay Lee, 117 N. Main St.; Mrs. S. E. Larety, Niles.

Following is the prize recipe submitted by Mrs. Hall:

WHITE BREAD

1st Prize
1 quart warm water of scalded milk, 2 tablespoons sugar, 2 tablespoons melted shortening, 1 tablespoonful salt, 2 cakes Fleischmann's yeast, 3 quarts sifted flour. Dissolve yeast and sugar in warm water, add shortening and half of the flour. Beat until smooth, then add salt and remaining flour so as to have a nice soft dough that can be handled. Knead for 15 minutes, lightly but thoroughly. Put into a greased bowl, cover and set aside in a warm place for one and a half hours. Divide into 1½ pounds portions, mould lightly into loaves and place in well greased bread pans. Cover and let rise until double in size. Bake in a moderately hot oven for 25 minutes, brush top with sugar dissolved in milk, and finish baking about 50 to 60 minutes in all.

Mrs. C. V. Hall, Wyatt, Indiana.

2nd Prize
Milk and water bread for three 24 oz. loaves and one dozen rolls. Ingredients: 1 medium sized potato, 1 pint potato water, 1 pint scalded

milk, 2 tablespoons lard, 2 tablespoons butter, 2 tablespoons sugar, 2 teaspoons salt, 1 cake compressed yeast, dissolved in ¼ cup warm water, about 12 cups flour. Directions: Make a sponge of lukewarm potato water, mashed potato, yeast and about 3 cups of flour. When this is foamy (about an hour) add lukewarm milk in which lard, butter, sugar and salt have been melted. Add flour to make soft dough, turn onto bread board and knead about 15 minutes, but into greased bowl, and grease top of dough, place in a warm spot until dough has doubled in bulk. Turn onto slightly floured bread board, knead out all bubbles, form into loaves saving out small amount for rolls, put in greased pans, grease top of loaves and again allow to stand until loaves are double in bulk. Bake 50 minutes in moderate oven, decreasing heat after 10 minutes. When bread begins to brown, finish baking in slow oven.

Mrs. Arthur Rose, 1117 N. St. Louis Blvd., South Bend, Ind.

3rd Prize
Milk and water bread for bread mixer.

1 cup scalded milk, 1 cake yeast dissolved in ¼ cup lukewarm water, 1 cup boiling water, 1 tablespoon lard, 1 tablespoon butter, 6 cups sifted flour 1½ teaspoons salt, 1 tablespoon sugar.

Put butter, lard, sugar and salt in bread raiser, or large bowl, pour on boiling liquid, when lukewarm, add dissolved yeast cake and five cups of flour; then stir until thoroughly mixed, using a knife or mixing spoon. Add remaining flour, mix and turn on a floured board,

leaving clean bowl; knead until mixture is smooth, elastic to touch, and bubbles may be seen under the surface. Return to bowl, cover with cloth and tie on board cover. Let rise until double its bulk, it usually requires about two hours. Turn on board slightly floured, knead and shape into loaves, and place in greased pans, having pans nearly half full. Cover, let rise again to double its bulk, and place in hot oven, reducing heat after about 15 minutes. Bake 50 minutes. Loaves should begin to brown in about 15 minutes, then temperature of oven lowered, and loaves baked slowly. Mrs. E. S. Chirhart, 411 N. Taylor St., South Bend, Ind.

Announcement

About

Gluten Bread

We're going to offer this great health-giver to South Bend people twice a week

Monday and Thursday

It's a wonderful bread. As much food iron as in beefsteak, lime, vitamin, and protom for the blood.

Come in and try it!!

Federal SYSTEM OF BAKERIES

sugar and soda together. Add Graham flour, bran, and dates, and mix thoroughly. Mix water, milk and well beaten egg and add slowly to flour mixture, stirring constantly. Pour into greased bread pans and bake in moderate oven 30 minutes. Mrs. Sitay Lee, 117 N. Main, South Bend.

SATURDAY ONLY

| | |
|----------------|-----|
| Coffee | 16c |
| Cakes | 16c |
| Cookies, dozen | 14c |

Federal SYSTEM OF BAKERIES

121 W. Wash. Ave. South Bend

6th Prize
Salt rising bread made in this way will always be good.

¼ cup corn meal put in a bowl, pour boiling water over it, beat well, set this in the evening, in the morning add to this 1-2 teaspoon soda, 1 teaspoon salt, 1 teaspoon sugar. Add a little warm water, thicken with flour, set this in a warm place

to rise, when light, add 1 pint lukewarm water to a loaf of bread, mix stiff and mould into loaves, let rise in a warm place, bake when light. Mrs. S. E. Larety, Niles.

Try NEWS-TIMES Want Ads

ELKHART—The all-day worker had been banished from the 22nd six grades of the Roosevelt school in Elkhart by Miss Jeanie Pancake, the principal. Miss Gibson, 7, fell with a sucker stick in his mouth and school authorities forbidding the eating of the confection on the school premises followed.

BUEHLER BROS.

319 S. Michigan St.

A Few Items of Our Large Stock of Meats

| | | | |
|--------------------------------|-----|-------------------------------------|-----|
| Veal Pocket or Stew, per pound | 09c | Fine Limburger Cheese, per pound | 20c |
| Fresh Flank Steak, per pound | 15c | Very Finest Butterine, per pound | 20c |
| Veal Shoulder Roast, per pound | 12c | Hamburger, Fresh Made, 3 pounds for | 25c |
| Beef Pot Roast, per pound | 10c | Spare Ribs, per pound | 12c |
| Cream Cheese, per pound | 22c | Fresh Dressed Chickens, per pound | 33c |
| Brick Cheese, per pound | 20c | Veal Round Roast, per pound | 25c |
| Whole Brick, per pound | 18c | Loin of Veal, per pound | 15c |
| | | Veal Chops, per pound | 18c |

FLEMING BROS. Inc.

405 South Michigan St.

4 Doors South Grand Trunk R. R.

Look over this list of Real Bargains. All fresh stock of Tender and Fresh Meats.

| | |
|--------------------------------|----------|
| Creamery Butter | 35c |
| Fresh Eggs | 24c Doz. |
| Beef Pot Roast | 10c |
| Rib Boiling Beef | 7c |
| 3 Pounds Pure Lard | 40c |
| Boned and Rolled Rib Roast | 20c |
| Round, Sirloin and Swiss Steak | 20c |
| Smoked Cottage Butts | 31c |
| Pork Hearts | 7c |
| Cream Cheese | 25c |
| Pork Loin Roast | 17c |
| Boston Butts | 20c |
| Spare Ribs | 13c |
| Country Sausage | 12½c |
| No. 1 Sugar Cured Skinned Hams | 32c |
| Pig Liver | 5c |
| Brick Cheese | 22c |

FRESH DRESSED CHICKENS

1,000,000 PEOPLE DAILY

ARE BEATING A PATH TO

PIGGLY WIGGLY STORES



"Let a man make a Mouse Trap better than his neighbor and the people will make a beaten path to his door."

The public knows that at PIGGLY WIGGLY they get the lowest prices, not on one item or two items, but on all items.

The public knows that at PIGGLY WIGGLY they find nationally known products, no private brands, no bankrupt stocks, no junk.

The public knows that at PIGGLY WIGGLY they do not get "PERSONAL SERVICE"—no one to persuade, to suggest or to even intimate what they shall buy.

Every Day Prices—You Don't Have to Wait for Special Sales

STORES ARE LOCATED

129 N. Michigan St., South Bend, Ind.

235 S. Michigan St., South Bend, Ind.

909 S. Michigan St., South Bend, Ind.

803 Lincoln Way West, South Bend, Ind.

105 Lincoln Way East, Mishawaka, Ind.

---legs that are chubby
---arms that are strong
---cheeks that are pink

These are some of the effects caused by

BUTTERCRUST

The children who balance their food with bread and butter, bread and jam, bread and milk,—and all those different ways are invariably a rough and tumble lot—whose health is undeniable.

Are your children in the throng?

BUSSE BAKING COMPANY



WOODKA BROS.

Cash and Carry—Spells Economy

Highest Quality Food Products. Clean, Sanitary Market Conditions. Prompt and Courteous Service. Shop Early—Save Money. Why pay more for the same meats?

| | | | | | |
|-----------------------------|------|---------------------------|-----|--|------|
| Fresh Beef Hearts | 7c | OUR SPECIALS FOR SATURDAY | | Fresh Spare Ribs | 12½c |
| Boiling Beef | 7c | Chuck Roast of Beef | 8c | Fresh Pork Hearts | 8c |
| Standard Rib Roast | 12½c | Creamery Butter | 36c | Loin Roast of Pork | 20c |
| Rib Roast, boned and rolled | 22c | Lettuce, 2 lbs. for | 35c | Pure Pork Sausage | 18c |
| Round and Swiss Steak | 22c | | | Smoked Cottage Butts | 32c |
| Short Steaks | 22c | | | Smoked Picnics | 20c |
| Fresh Brains | 10c | Veal Stew | 12c | Home Dressed Chickens | 35c |
| Large Dill Pickles, dozen | 20c | Shoulder Roast of Veal | 18c | Sugar Cured Breakfast Bacon—whole or half slab | 22c |
| | | Veal Chops | 25c | | |

Bacon Squares, Virginia and Georgia Brand, lb. . . . 20c
Long Horn, Cream and Brick Cheese 25c
Limburger Cheese, A-1 Brand 30c
Pure Lard, 8 lb. Pail \$1.00

118 S. Michigan St.

Phone Main 1462